



in: Baked bean Recipes, Cathy's Recipes, Navy bean Recipes, Salt pork Recipes

# Baked Navy Beans



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## Description

This recipe came from an estate sale. I obtained it when I purchased the family collection from the Pryor estate in Grapevine, Texas in 1996.

- Contributed by Catsrecipes Y-Group

## Ingredients



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- ½ cup dark molasses

- 1½ teaspoons [salt](#)



## Directions

1. Soak [beans](#) overnight. bring to a boil in same [water](#) and simmer until tender. Drain reserving liquid.
2. Preheat oven to 275 °F.
3. Place beans and [salt pork](#) in casserole.
4. Combine cooking liquid, [brown sugar](#),[mustard](#), [onion](#), [molasses](#) and [salt](#).
5. Pour over [beans](#) then cover and bake 4 hours.

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